

THE BULLS HEAD

CHRISTMAS FESTIVE PARTY MENU 2024

2 COURSES £23.95 - 3 COURSES £28.95PH

STARTERS

Chefs French Onion Soup (v)

Served with melted cheese croutons

Crispy Panko Breaded Brie Wedges (v)

Deep fried & served with redcurrant port coulis & baby watercress

Slow Roasted Pork Belly Bites

Tossed in BBQ sauce served with honey mustard mixed leaves

Smoked Salmon Dill & Horseradish Pate

With fresh baked brown baguette & salted butter.

MAINS

Traditional Roast Norfolk Turkey

Succulent slices with a red wine gravy served with steamed sprouts, broccoli, honey butter roasted root vegetables, duck fat Maris piper roasties, Yorkshire pudding, sage, onion & cranberry stuffing with pigs wrapped in blankets.

Pan Fried Sirloin Steak with Bearnaise Sauce

Served with dauphinoise potato, fresh tender steamed broccoli & roasted root vegetables. (£5 supplement)

Butternut Squash, Spinach & Vegan Feta Pie (v)

Served with Maris piper roasties, steamed sprouts, thyme & rosemary honey roasted root vegetables & vegan gravy.

Grilled Fillet of Salmon & Caper Beurre-Blanc

Topped with prawns served with fresh steamed broccoli florets & creamy Maris piper mash.

DESSERTS

Lemon Meringue Pie served with double cream.

Traditional Christmas Pudding served with a brandy sauce.

Lotus Bischof cheesecake served with double cream.

Shropshire blue cheese with oatcakes red grapes & chutney.

Chocolate Brownie with a scoop of Mint chocolate chip ice cream.

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AVAILABLE FROM 27TH NOVEMBER UNTIL 23RD DECEMBER
NOT AVAILABLE ON SUNDAYS & ALL ORDERS MUST BE PRE-ORDERED 48 HOURS IN ADVANCE PDF